

Hotel Dagmar***

DANMARKS ÆLDSTE HOTEL ANNO *1581*

GASTRONOMICAL SEASONAL MENU

Opening hours: Monday - Saturday from 18-21

STARTERS

Scallop
Celery Purée
Pear
199,-

Stuffed Æbleskive
Duck Confit
Double Fraiche & Cherry
185,-

MAINS

Pollock
Brussels Sprouts
Saffron Sauce
285,-

Tournedos á la Rossini
Foie Gras Creme
Egg Yolk & Truffle Sauce
385,-

DESSERTS

Mead Gnalling
Quince
Black Sesame
145,-

Cardamom Ice Cream
Wreath Cake
Fig & Prune
155,-

SMALL DAGMAR MENU

3-course menu
Aperitif & Amusé
Scallop
Pollock
Cardamom Ice Cream
695,-

With winemenu
incl. wine pairing
and free water
995,-

MEDIUM DAGMAR MENU

4-course menu
Aperitif & Amusé
Stuffed Æbleskive
Tournedos á la Rossini
Mead Gnalling
Cardamom Ice Cream
795,-

With winemenu
incl. wine pairing
and free water
1.145,-

GREAT DAGMAR MENU

6-course menu
Aperitif & Amusé
followed by all 6 courses on
the gastronomical seasonal
menu
1.095,-

With winemenu
incl. wine pairing
and free water
1.545,-

WINEMENU

2-course winemenu **225,-**
3-course winemenu **295,-**
4-course winemenu **350,-**

5-course winemenu..... **400,-**
6-course winemenu..... **450,-**
All winemenues incl. free water

